

SUPERB RESTAURANT





FREE — HAPPY HOUR — Hors D'Oeuvres

Mon - Fri

4:30 — 6:30 PM

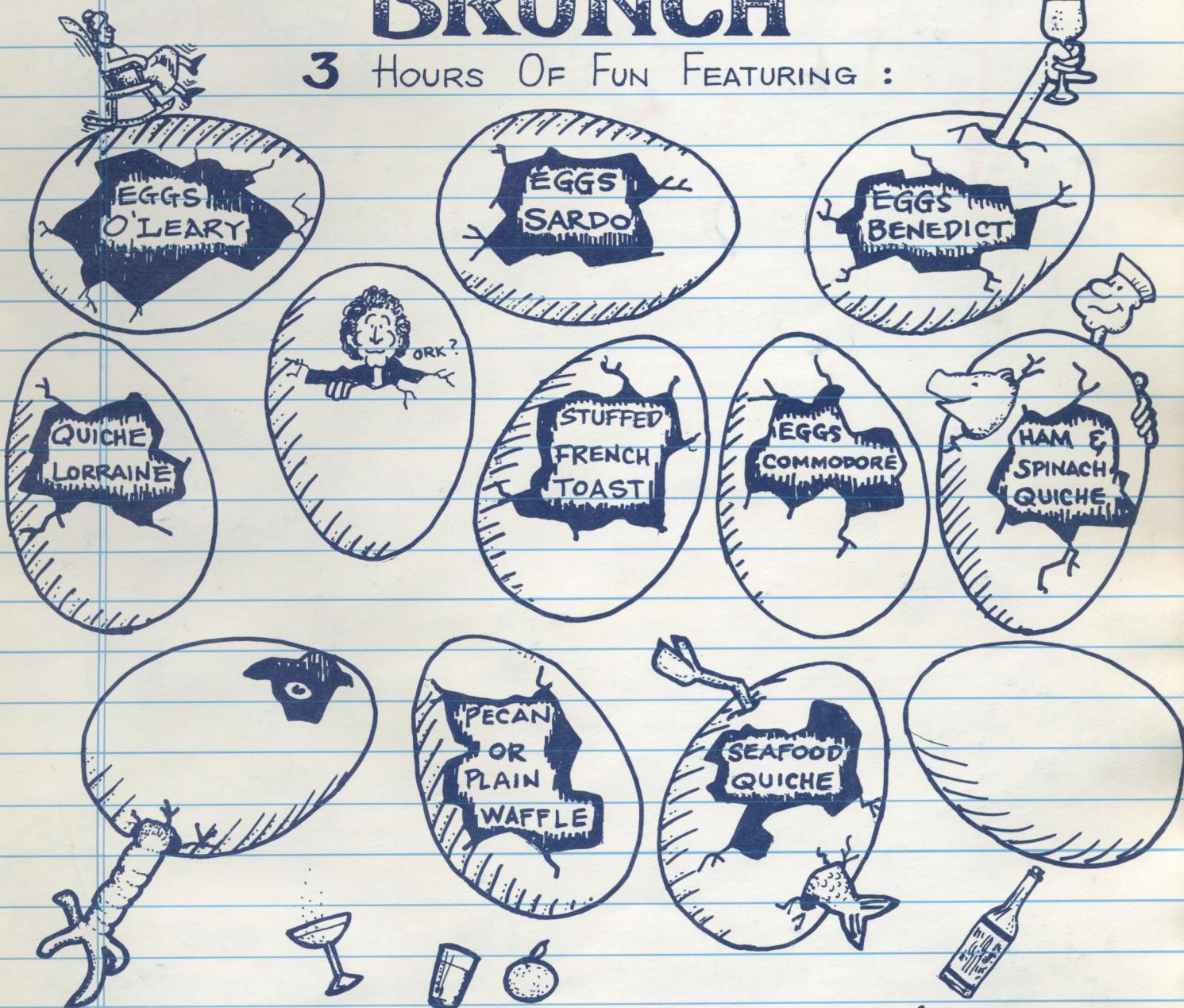


GREETINGS ! WE ACCEPT VISA, MASTER CARD AND EVEN CASH OCCASIONALLY !
PLEASE ... NO ONE UNDER 21 ALLOWED IN CYRUS O'LEARY'S AFTER 8 P.M.
THANK YOU !

Cyrus O'Leary's

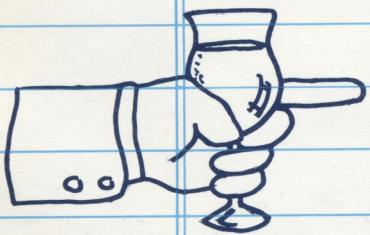
SUNDAY CHAMPAGNE BRUNCH

3 HOURS OF FUN FEATURING :



Each brunch is served with a glass of champagne
or fresh squeezed orange juice, compliments of
Cyrus O'Leary's

CYRUS O'LEARY'S FAMOUS SPECIALTY DRINKS



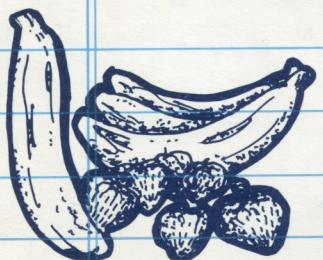
Frozen Pina Colada \$ 2.50

A smooth blend of rum, pineapple and coconut juices. Delicious!



Frozen Margarita \$ 2.50

From the last trip we never made to Mexico comes this delectable beauty.



Fresh Fruit Frozen Daiquiris \$ 2.50

None made better. Banana or Strawberry. The decision is yours.

Iced Tea ..? \$ 2.50 Looks, tastes,

and smells like the real thing, Only IT AINT.

It is 3 liquors, cola, and sour mix.



AH YES... THE BOOZE...

WE SERVE EXCLUSIVELY :

PREMIUM LIQUORS & BEERS ...

- PURE CLASS -



Beer

We proudly serve :

Budweiser and Miller Lite on draught in a 16 oz. frosted mug!

Ask your waiter or waitress about our fine selection of imported and domestic bottle beers.

Our Wines



Domestic White

Chenin Blanc \$ 6.50 Chateau Ste. Michelle.

Fresh, fruity with a hint of sweetness.

Johannisburg Riesling \$ 7.95 Chateau Ste. Michelle.

Award winning, medium dry, distinctive flavor and bouquet.

Semillon Blanc \$ 6.95 Chateau Ste. Michelle.

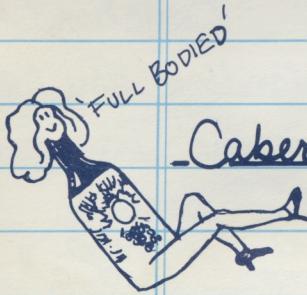
Superb full flavored, medium dry wine.

Chardonnay \$ 7.95 Sebastian Vineyards.

Clean, crisp, and dry with the characteristic of the Chardonnay grape.



Domestic Red



Cabernet Sauvignon \$ 8.50 Charles Krug.

Full bodied, rich red wine with a distinctive character.

Zinfandel \$ 5.95 Sebastiani Vineyards / Sonoma. Medium bodied, pleasantly soft, dry and fruity.

Pinot Noir \$ 10.50 Robert Mondavi. Noble and full flavored with a delicate aroma.



Selected WINES

Gamay Beaujolais \$ 6.95 Inglenook Estate
 Bottled. Soft, young, fruity wine.
 Eminently drinkable.

Imported White

Soave \$ 6.95 Bolla. Brilliant,
 velvety and dry with a unique aftertaste.

Vouvray \$ 10.50 Loire Valley. Soft,
 charming, and fruity white wine.



Liebfraumilch \$ 8.95 Melkmeister imported
 German. Semi-dry, fruity and light-
 bodied. Complements all foods.

Zeller Schwarze Katz \$ 8.95 Melkmeister
 Mittel-Morille region of Germany.
 A delightfully light and dry wine.

Imported Red

Chateauneuf-Du-Pape \$ 12.95 Bouchard
 Pére & Fils. A truly outstanding dry red.

Beaujolais Village \$ 10.50 Joseph Drouhin
 A young, refreshing and fruity wine.

Valpolicella \$ 6.95 Bolla. Light-
 bodied, fresh and fruity.

Chianti Classico \$ 7.95 A distinctive,
 dry well balanced Italian wine.



Selected WINES

Riunite Lambrusco \$ 5.95 Festive,
pleasantly sweet and tingly.

Rosé

Mateus \$ 7.50 Medium dry,
light flavor.

Gamay Rosé \$ 7.50 Robert Mondavi.
Elegant in color, fragrance and taste.

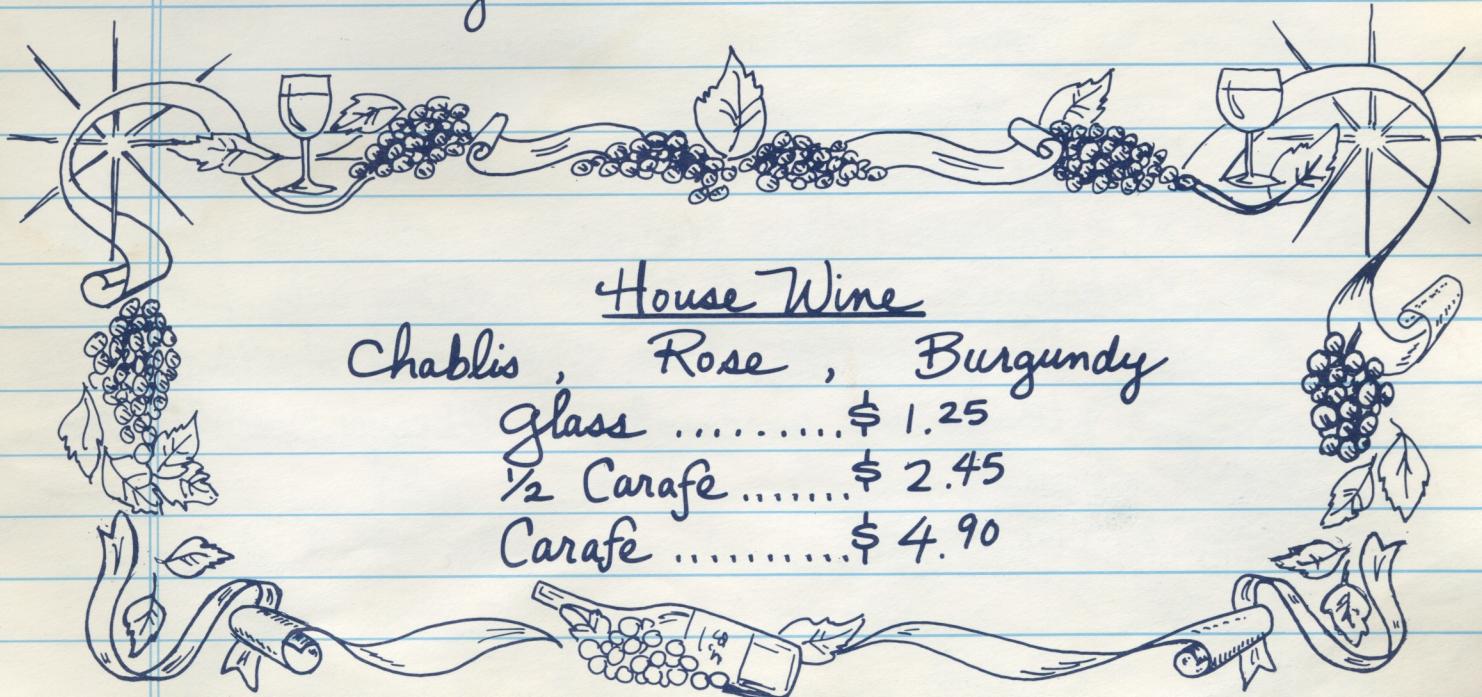
Grenache Rosé \$ 6.50 Chateau Ste. Michelle.
Perfect for those who prefer a lighter red wine.

Sparkling Wines

Asti Spumanti \$ 12.00 Gancia.
Soft and slightly sweet.

Hans Kornell Brut Champagne \$ 12.50
Dry, distinguished, and well-balanced.

Lejon Champagne \$ 6.00
Dry and delicate.



House Wine

Chablis, Rose, Burgundy

glass \$ 1.25

½ Carafe \$ 2.45

Carafe \$ 4.90

Snacks & Appetizers

6

A. Potato Skins \$ 2.50 Baked potato skins,



Deep fried - Served with sour cream & chives for dipping. (Heaped with a quarter pound of cheddar cheese and crumbled bacon for \$1.75 more.)

B. O'Iearly's Famous Onion Rings \$ 1.95 We take



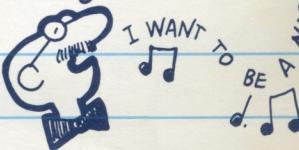
great pride in introducing you to Spokane's Finest. Jumbo slices of garden fresh onions cooked in our chef's TOP SECRET batter.

C. O'Iearly's Thin Onion Rings \$ 1.95 Sweet onions cut thin and fried crisp and light.

D. Zucchini Slices \$ 2.25 Dipped in our own seasoned batter and deep-fried.

Served with parmesan cheese.

E. Supreme Nachos \$ 4.35 Tangy beef and refried beans under melted cheddar cheese, Topped with sliced jalapenos.



F. Combo Nachos \$ 4.25 A variety including Supreme Nachos, bean & cheese nachos with guacamole.

G. Nacholupas \$ 4.25 Tortillas with hot beef, beans, melted cheese, ^{mounded} with shredded lettuce, tomato, and guacamole. An "O'Iearly's Special Creation."



THESE ARE NACHO
LUPAS — THEY'RE NOT MINE...
BUT THEY'RE
NACHOS EITHER!



Snacks & Appetizers

H. Onion Soup \$ 2.25 Sautéed onions

simmered in sherry wine broth, smothered with a thick layer of cheese. Brasserie style made fresh in our kitchen.

I. O'Iearu's Mushrooms \$ 2.25



Fried mushrooms — Crispy outside, hot and juicy inside. With our special creamy hot sauce on the side.

J. Fried Clams \$ 3.95 Breaded in buttermilk and deep fried. Served in a basket with French fries and tartar sauce.

K. Baked Brie \$ 4.50 A wheel of mild, soft cheese baked with toasted almonds and butter, served with a loaf of French bread and fresh fruit.

L. Guacamole y Tostados \$ 3.95 Two tortilla cups —

WE'RE SURROUNDED!! one filled with guacamole — the other filled with homemade salsa. Surrounded by tortilla chips, layered with melted jack cheese for scooping AND DIPPING

M. Spiced Shrimp In The Shell \$ 2.75 per 1/4 lb.

Served on ice with cocktail sauce, spicy remoulade or both.

N. Deep Fried Artichoke Hearts ❤.... \$ 2.75 Double-breaded, fried golden brown, sprinkled with parmesan and served with garlic butter for flavor.

O. Mexican Style Pizza \$ 4.25 A large, crisp flour tortilla covered with a tangy hot meat sauce, two cheeses, mushrooms, tomatoes, green onions, olives, and hot peppers.

P. Bean & Cheese Nachos ... \$ 3.95 Delicious !!

CALADS

Large portions of ice cold lettuce greens and vegetables. All of our dressings are homemade in O'Ieari's kitchen. — Gorgonzola (House), Dark French, creamy blue cheese, Italian, Thousand Island, Tarragon.

CALM DOWN!
LETUCE
ROMAINE
CALM!



- A. O'Ieari's Chef Salad \$ 4.45 MOUTH WATERING!!
- B. Dinner Salad \$ 1.95 Large bowl of tossed greens with tomatoes, cucumber slice, mild Bermuda onions, carrots, radishes, and red cabbage.
- C. Spinach Salad \$ 3.65 Lots of fresh green spinach, dressed lightly with our own Tarragon dressing and served with avocado, crumbled bacon, fresh mushrooms, chopped egg, crispy croutons, and two artichoke hearts. ☺ ☺
- D. Crab Louis \$ 5.75 A mound of crabmeat with avocado, egg wedges, thick-sliced tomato and black olives. Served with your choice of our dressings.
- E. Shrimp Salad \$ 5.75 A combination of succulent shrimp, sweet Bermuda onions, with our own secret spices served on a crisp bed of salad, with egg, avocado and tomato slices.

I've GOT GOOD TASTE!



YOU'LL HAVE A GREAT TIME!
JUST TELL 'EM
CYRUS SENT YOU



Omelettes and Eggs

9

We make each omelette with FOUR eggs and serve them moist with O'Iearly's super hash browns and a toasted English muffin.

A. Grandma's Omelette \$ 4.50 Sautéed

mushroom slices with crumbled bacon, melted Swiss cheese and herbs. Topped with rich cheese sauce.



B. Denver Omelette \$ 3.95 Sautéed

ham, onions, and bell pepper combined with the eggs and filled with melted cheddar cheese.

C. Bacon & Cheese Omelette \$ 3.95 Crumbled bacon combined with the eggs and melted cheddar cheese in the middle.

D. Artichoke Crabmeat Omelette \$ 4.50

THIS ONE IS NO BUM STEER! Crabmeat and artichoke hearts sautéed in sherry and covered with white cheese sauce.

E. Country Omelette \$ 3.95 Crumbled bacon, smoked sausage, sautéed mushrooms, and melted Swiss cheese in the middle.

F. Eggs To Order \$ 3.95 Three eggs cooked any style, ham, bacon, or sausage, O'Iearly's home-style hash browns and toasted English muffin.



G. OR Create Your Own Omelette \$ 4.50

You make it, (ALMOST), - use any three ingredients in our kitchen!

BURGERS

10

Nine ounces of 100% pure hand patted beef, charbroiled and served thick and juicy on a toasted English muffin. A grilled sesame seed bun is available if you prefer

ORDER
THIS ONE →

The Plate

\$3.95

YOU GET THESE ON THE SIDE

Lettuce, pickles, and tomato

OR
THIS ONE →

The Platter

\$4.45

With Onion rings,
French Fries, or baked potato

A. The Hamburger Lettuce, tomato, pickles, a thin slice of red onion

B! Cheeseburger Lettuce, tomato, pickles, a thin slice of red onion, and two slices of melted cheese!

C.- Spokane Burger Sautéed mushrooms and bacon covered with melted American cheese

D. Cougar Burger Two slices of melted cheddar cheese Topped w/ broiled Canadian bacon.

E. Idaho Burger Melted cheddar cheese, sautéed mushrooms, & wine sauce of onions, butter, and herbs.



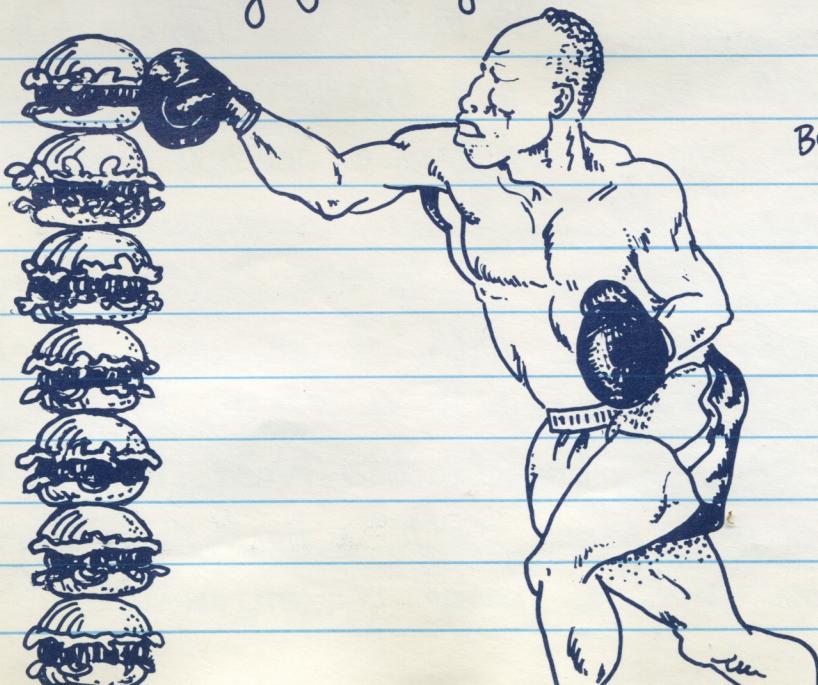
HERBS

THEY'RE
GREAT!



BURGERS!!

- F. O'Iearys Burger Sautéed onions and mushrooms with a layer of melted Mozzarella cheese.
- G. Husky Burger Sautéed mushrooms and bacon covered with melted Swiss cheese.
- H. Bacon Cheeseburger Lettuce, tomato, pickles, a thin slice of red onion, bacon, and two slices of melted American cheese 
- I. Cheddar Burger Two big slices of natural cheddar cheese melted over the top.
- J. Hickory Burger Mrs. O'Iearys Famous smoky Hickory sauce, topped with grated cheddar cheese.
- K. Bacon Cheddar Burger Natural cheddar melted over a strip of broiled bacon.
- L. Mushroom Burger Mounds of mushrooms , sautéed and delicately seasoned.
- M. OR: Build Your Own Burger !!  With any four ingredients in our kitchen !



A VALIANT EFFORT
BY THE CHALLENGER,
BUT THE O'LEARY'S BURGER
IS UNBEATABLE !!



Steaks & Chicken



- ★ Served with a baked potato, a large O'Iearly's onion ring,
★ a crisp dinner salad and hot bread
- A. O'Iearly's London Broil $\$6.95$ Charbroiled filet,
spiced and basted with your choice of our
special wine sauce or au jus.
- B. Top Sirloin $\$7.95$ Choice top sirloin, char-
broiled and served with our own special Maison butter
- C. New York Strip $\$9.95$ Choice aged beef
hand-cut and charbroiled to perfection with
our special Maison butter.
- D. Steak Kebobs $\$6.25$ Three skewers of
charbroiled beef marinated in a light teriyaki
sauce of honey, pineapple, lemon juices and spices.
- E. Filet $\$9.75$ Choice aged filet. Topped
with Maison butter or served with sauteed
mushrooms and wine sauce.
- F. Chicken O'Iearly $\$5.75$ A half chicken seasoned
overnight with aromatic herbs & spices, with a hint
of garlic. Deep fried to golden brown.
- G. Steak Strips $\$5.95$ Tender filet strips,
lightly breaded and fried. Served with country-
style gravy. All in a basket with French
fries and a large onion ring.
- H. Chicken Citron $\$6.45$ Breast of chicken
slowly sauteed with lemon wine sauce.
- I. Chicken Fingers $\$4.95$ Hand-cut strips
of chicken breast deep fried and served with
sweet plum sauce. In a basket with French
fries and a large onion ring.



I'M JUST NOT ALL
HERE TODAY!



Seafood And Combinations

13

★ Served with a baked potato, a large O'Leary's onion ring, a crisp dinner salad and hot bread

- A. Shrimp O'Leary.....\$7.45 Six jumbo butterflied shrimp, buttermilk battered, and deep fried to a golden brown. In a basket MOUNDED with French Fries and a large onion ring. Served with our own cherry-Hot sauce.
- B. Steak and Shrimp....\$ 7.45 Two skewers of marinated beef. Three jumbo butterflied shrimp and our cherry-HOT sauce.
- C. Crabmeat Shrimp Fromage.....\$ 7.95 Tender crabmeat, tiny shrimp and sliced mushrooms baked in white cheese sauce of sherry, butter, Swiss and parmesan cheeses, finished to a bubbly toasted gold.
- D. Scallops \$ 6.95 Sautéed in lemon butter sauce and lightly crusted with parsley and garlic crumbs, or deep fried in our special batter
- E. Fried Clams \$ 5.45 Buttermilk battered, lightly dusted with flour, and deep-fried. Served in a basket with French Fries, tartar sauce and a large onion ring
- F. Shrimp Scampi \$ 9.50 Jumbo fantail shrimp, butterflied, sautéed in garlic butter with parsley on a bed of hot fettuccini. Served with grilled tomato slices.
(No potato or onion ring.)

SPECIALTIES

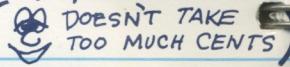
VERY
SPECIAL
STUFF

14

★ Veggies On The Side →

- 1) Spinach with Cheese and Mushrooms \$ 1.45

fresh steamed spinach covered with mozzarella cheese, sauteed mushrooms and a dash of parmesan.

- 2) Corn-On-The-Cob \$.95 ( DOESN'T TAKE TOO MUCH CENTS)

- 3) Loaded Baked Potato with meal 35¢

all by itself \$ 1.25 mounds of melted cheese and bacon bits.

- A. O'Ieariy's Club Sandwich \$ 3.95

Thinly sliced turkey, ham, cheese, bacon, tomato, and two kinds of lettuce. On white toast with French fries and a large onion ring, OR fresh whole wheat bread with potato salad and fresh fruit.

- B. O'Ieariy's Fish Sandwich \$ 3.95 Tender,

YOU AIN'T GETTIN' ME IN THERE North Atlantic cod - breaded, then deep fried to a golden brown. Served up on a grilled Sesame bun with tartar sauce, lettuce, tomato, and a heaping portion of French fries AND a HUGE O'Ieariy's onion ring!

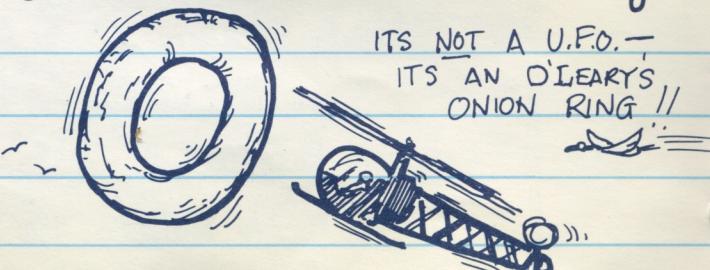
- C. O'Ieariy's Chicken Sandwich \$ 3.95 Fresh

breast of chicken, fried to a golden brown.

Presented to you on a grilled Sesame bun with Thousand Island dressing, lettuce, tomato, a heaping portion of French fries, and a HUGE O'Ieariy's onion ring !

WHAT A FOWL THING TO DO !

PUT ME DOWN, CHICKEN LIPS !



ITS NOT A U.F.O. —
ITS AN O'IEARIY'S
ONION RING !!

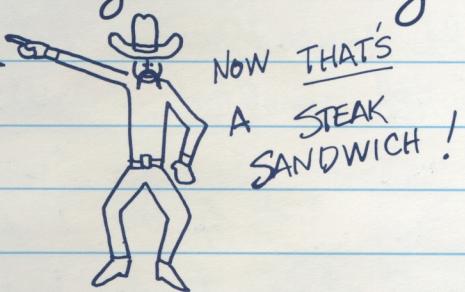
SPECIALTIES



15

D. Nacholupas \$ 4.25 Tortillas with hot beef, beans, melted cheese, covered with shredded lettuce, chopped tomato, and guacamole.

E. O'Leary's Steak Sandwich \$ 4.75 Sliced sirloin on a grilled sourdough roll, with au jus or wine sauce, served with French fries and a large onion ring !



F. Mexican Style Pizza \$ 4.25 A large, crisp flour tortilla covered with a tangy hot meat sauce, two cheeses, mushrooms, tomatoes, green onions, olives, and hot peppers .

G. O'Leary's Sicilian Sandwich \$ 3.95

A combination of ham, special pepperoni, melted Mozzarella and bacon . Served on a grilled Sesame bun with French fries and a LARGE onion ring .



H. Mushrooms, Steak & Mushrooms \$ 6.25

Sirloin smothered in sauteed onions and mushrooms . Topped with melted Mozzarella cheese . Served with a salad, a baked potato, and O'Leary's deep-fried mushrooms !



SPECIALTIES

VERY
SPECIAL
STUFF

16

I. Mushrooms, Chicken & Mushrooms \$ 5.45



Breast of chicken, deep fried, topped with sauteed mushrooms, then covered with melted Mozzarella cheese. Served with a salad, baked potato and O'Leary's deep-fried mushrooms.

J. Rueben O'Leary's \$ 4.65 Grilled rye bread spread with Thousand Island dressing, mounded with mild sauerkraut, hot corned beef, and covered with melted Swiss cheese.

K. French Dip \$ 4.65 An open-faced sandwich of choice tender roast beef, sauteed onions & melted Swiss cheese, served with au jus for dipping, French fries & a large onion ring.



L. Fettuccine \$ 4.45 Tender fettuccine noodles in a fresh Parmesan cream sauce. Served with a dinner roll and salad.



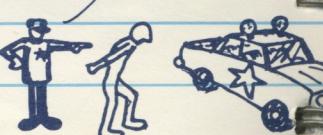
M. Fettuccine with Artichoke Hearts and Ham ... \$ 4.95 Artichoke hearts, ham and mushrooms, seasoned, sauteed and tossed in a creamy sauce with ribbon noodles.

→ All Fettuccine served with a dinner salad and a roll



EXTRA !! EXTRA !!
READ ALL ABOUT IT !
ARTY CHOKES
THREE FOR A DOLLAR !!

WHY DID YOU
DO IT
ARTY ?



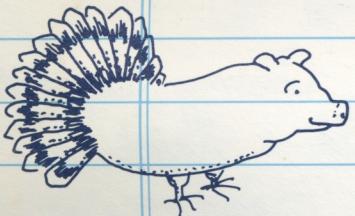
SPECIALTIES

VERY
SPECIAL
STUFF

17



N. The Pocket - Two Pita bread pockets packed with good things! Served with corn-on-the-cob and fruit.



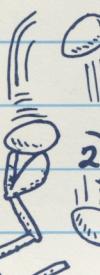
Bacon / Turkey Pocket \$ 4.25 Breast of shaved turkey, bacon, greens, tomatoes, and Thousand Island dressing.

Steak Pocket \$ 4.45 Marinated sliced beef, chopped greens, tomatoes and garlic sauce.



O. O'Iear's Quiches \$ 3.95

Homemade in our own kitchen,
Served with fresh fruit salad.



1) Quiche Lorraine → Crisp bacon, natural Swiss cheese, our own spices, served HOT with fruit salad.



2) Seafood Quiche → Tender crabmeat, succulent shrimp combined with eggs, fresh cream, and baked to a golden brown.

3) Ham and Spinach Quiche → Smoked ham, fresh spinach combined with eggs and cream, then baked golden brown

IF YOU FIGURE THIS
ONE OUT, TELL THE
WAITER - HE STILL
DOESN'T GET IT.



A. CREAM, B. EGGS, C. SPINACH, D. HAM, E. BLACK LINES, F. BUNCH OF

DESSERTS

I'LL TAKE TWO

A. Homemade Grasshopper Pie \$ 1.50

IT'S AN OFFER
YOU CAN'T
REFUSE



A tasty light blend of mint in a crunchy chocolate crust. Topped with whipped cream.

B. Burnt Creme \$ 1.50 Creamy custard

baked fresh daily covered with a hard sugar coating topped with creamy caramel.

C. Mud Pie \$ 1.50 Jamocha

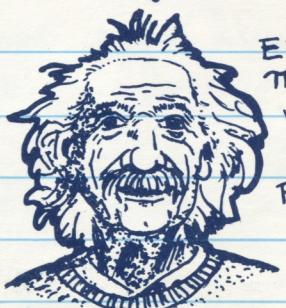
almond fudge ice cream on a graham cracker crust, with fudge and nuts on top. DELICIOUS!

D. Carrott Cake \$ 1.50 Moist

nutty cake topped with creamy frosting served chilled, or, if you like, we'll heat it for you.



E=MC SQUARED;
 π (PIE)R SQUARED,...
WAIT!!
PIE ARE NOT SQUARED!
PIE ARE ROUND!



...HE STUCK IN HIS THUMB,
AND PULLED OUT
A LUMP OF BURNT
CREME ...



BEVERAGES



O'Leary's offers 3 kinds of

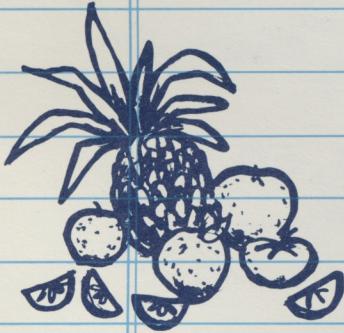
HOT TEA : 75¢

Jasmine Spice, Earl Grey,
and Oo Long

Served with wedges of lemon, a two
cup pot, and pure honey

French Perrier Water \$ 1.25

Naturally sparkling
mineral water



Fruit Juices 75¢

Orange, tomato,
grapefruit, pineapple

Served on the rocks in a large glass

Draw
me a tall one
pardner !!

Pepsi, Diet Pepsi, Lemon/Lime 75¢



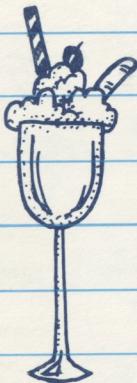
Iced Tea with fresh mint 50¢

Fresh coffee 50¢

Milk 75¢

Water by request only

DESSERT DRINKS



Combining a thick and creamy rich drink with ice cream. Served in a tall stemmed glass, drugstore straw, and a spoon!

A. Grasshopper Sundae ... \$2.75

Creamy mint and chocolate.

B. Brandy Alexander Sundae ... \$2.75

With creamy vanilla ice cream

C. Pina Colada Sundae ... \$2.50

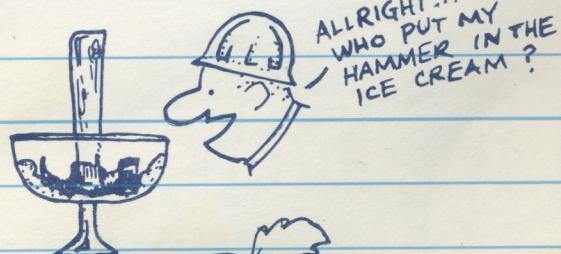
Pineapple coconut.

D. Velvet Hammer Sundae ... \$2.75

Frosty, delicate with a hint of mystery!

E. Ice Cream Sandwich Sundae ... \$2.75

Made with chocolate cream cookies
to taste like its name.



YOU AINT GETTIN'
ME IN THERE!

ALL ROADS
LEAD TO
O'LEARY'S!

CYRUS O'LEARY'S

1980
ALL RIGHTS RESERVED

COVER ILLUSTRATION: TIM LORD

MENU GRAPHICS: RANDY CLARE

SPECIAL THANKS TO — CHUCK CARPENTER, MASTER BUILDER

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FRED SCHMIDT ASSOC. → INTERIOR DESIGN
JOEVE WILKINSON

